WSET Level 3 Award in Wines

A world of knowledge

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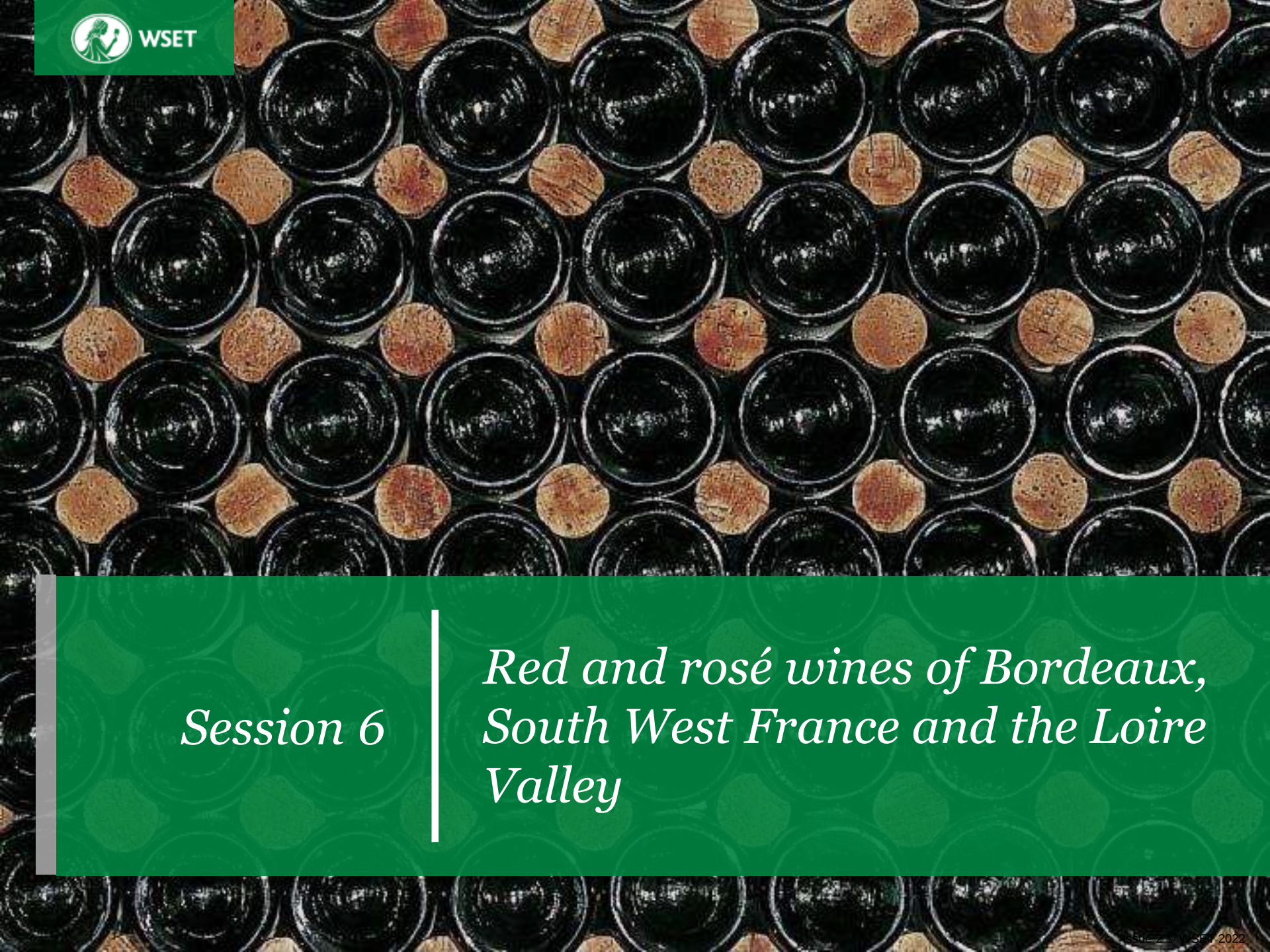

Session 6

Red and rosé wines of Bordeaux, South West France and the Loire Valley

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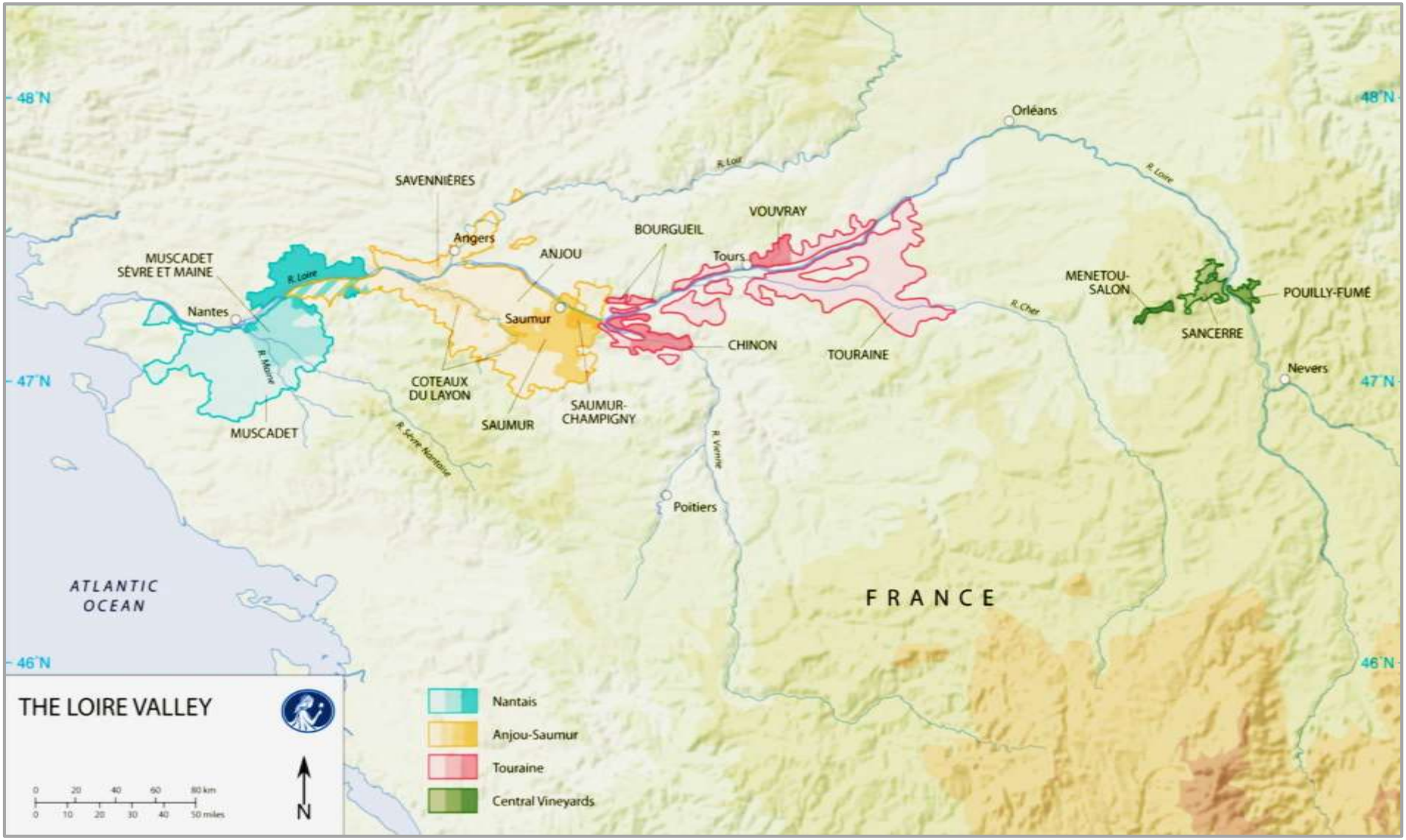
The Loire Valley



The Loire Valley – red wine production

Principal black grape variety

- Cabernet Franc

Rosé wines of the Loire Valley

Rosé winemaking options

- direct pressing
- short maceration

Loire AC rosés

- Rosé de Loire
- Cabernet d'Anjou
- Rosé d'Anjou

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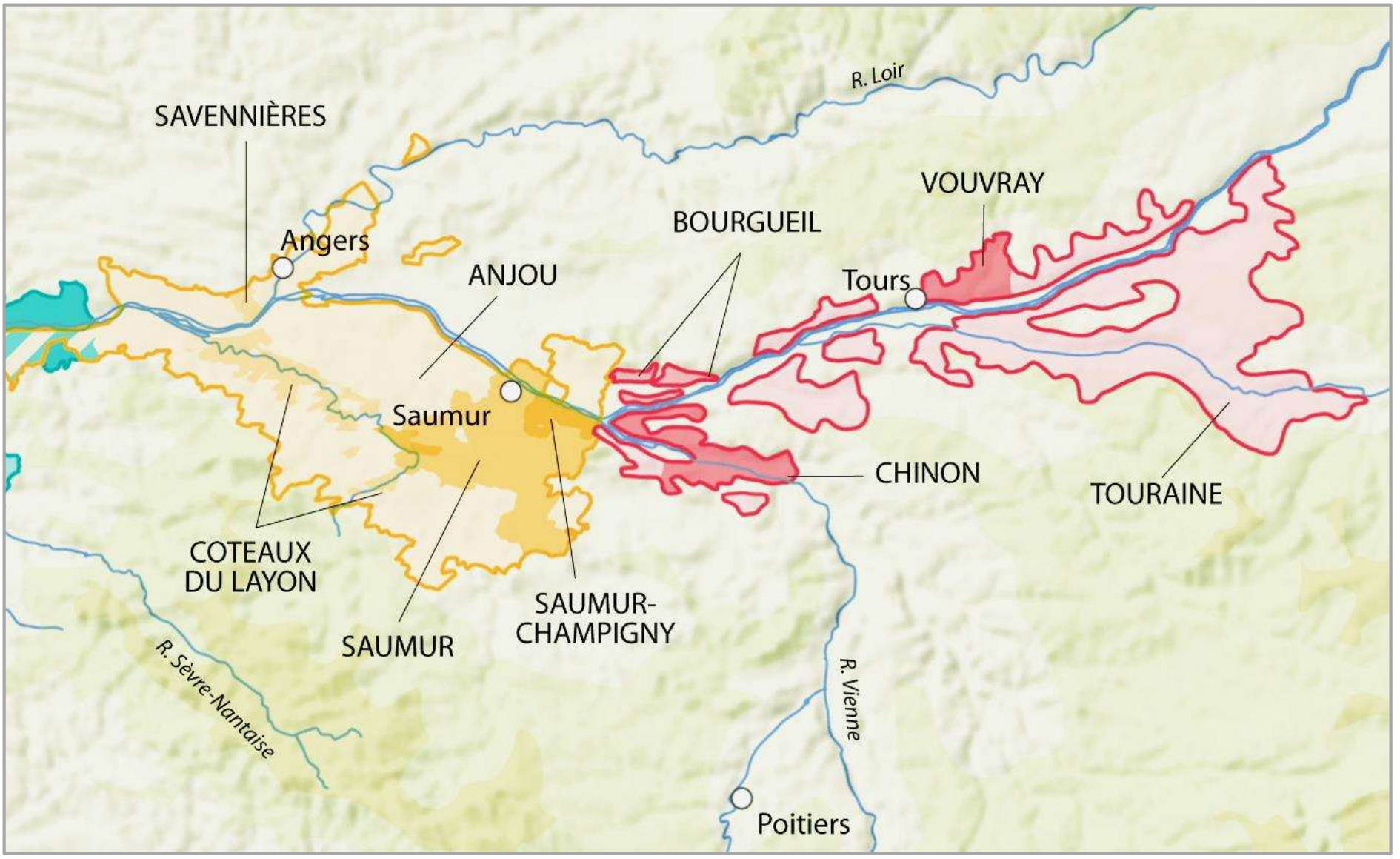
Red wines of the Loire Valley



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Systematic Approach to Tasting

APPEARANCE		
Intensity		pale – medium – deep
Colour	*white*	lemon-green – lemon – gold – amber – brown
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	red	purple – ruby – garnet – tawny – brown

NOSE	
Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	
Primary	
Secondary	
Tertiary	
Development	youthful – developing – fully developed – tired/past its best

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CONCLUSIONS ASSESSMENT OF QUALITY				
Quality level	faulty – poor – acceptable – good – very good – outstanding			
Balance				
Length				
Intensity				
Complexity				
Level of readiness for drinking / potential for aging	too young	can drink now, but has potential for ageing	drink now: not suitable for ageing or further ageing	too old

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Bordeaux

45°30'N
FRANCE
45°30'N
R. Gironde
MÉDOC
SAINT-ESTÈPHE
PAUILLAC
HAUT-MÉDOC
SAINT-JULIEN
BLAYE CÔTES DE BORDEAUX
Bay of Biscay
45°00'N
SAINT-ÉMILION
POMEROL
45°00'N
FRANCS CÔTES DE BORDEAUX
MARGAUX
Libourne
CASTILLON CÔTES DE BORDEAUX
Bordeaux
R. Dordogne
PESSAC-LÉOGNAN
ENTRE-DEUX-MERS
CADILLAC CÔTES DE BORDEAUX
GRAVES
BARSAC
44°30'N
SAUTERNES
R. Garonne
BORDEAUX
0 10 20 30 40 50 km
0 10 20 30 miles
N

Bordeaux

Principal black grape varieties

- Cabernet Sauvignon
- Merlot
- Cabernet Franc

Other black grape varieties

- Petit Verdot

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Bordeaux

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44°30'N
SAUTERNES
R. Garonne
BORDEAUX
0 10 20 30 40 50 km
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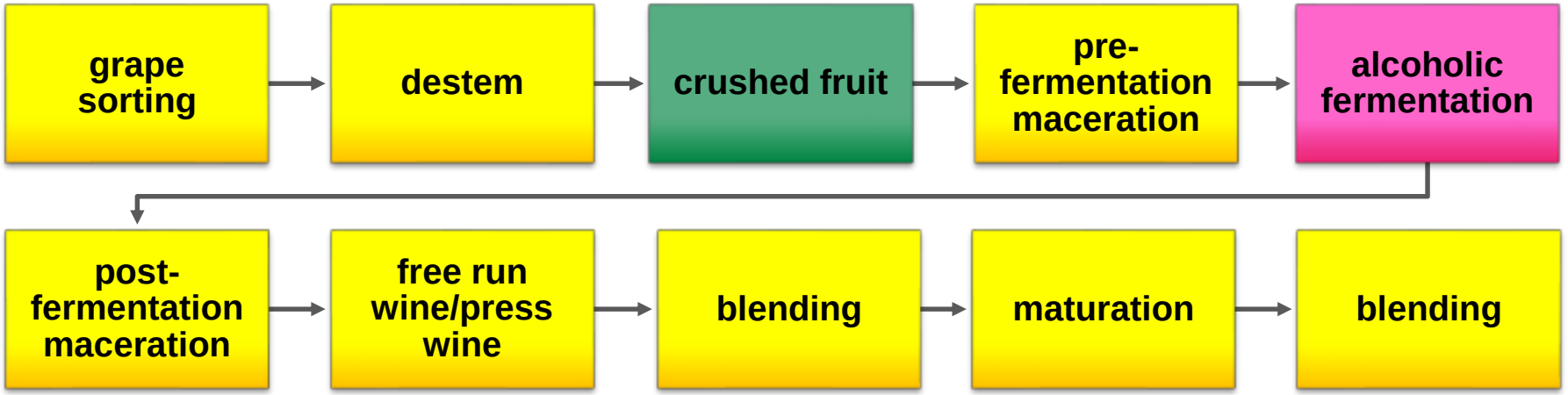
N

Bordeaux – red winemaking options

- super premium priced Grand Cru Classé wine
- premium/high priced commune wine
- mid-priced or inexpensive generic wine



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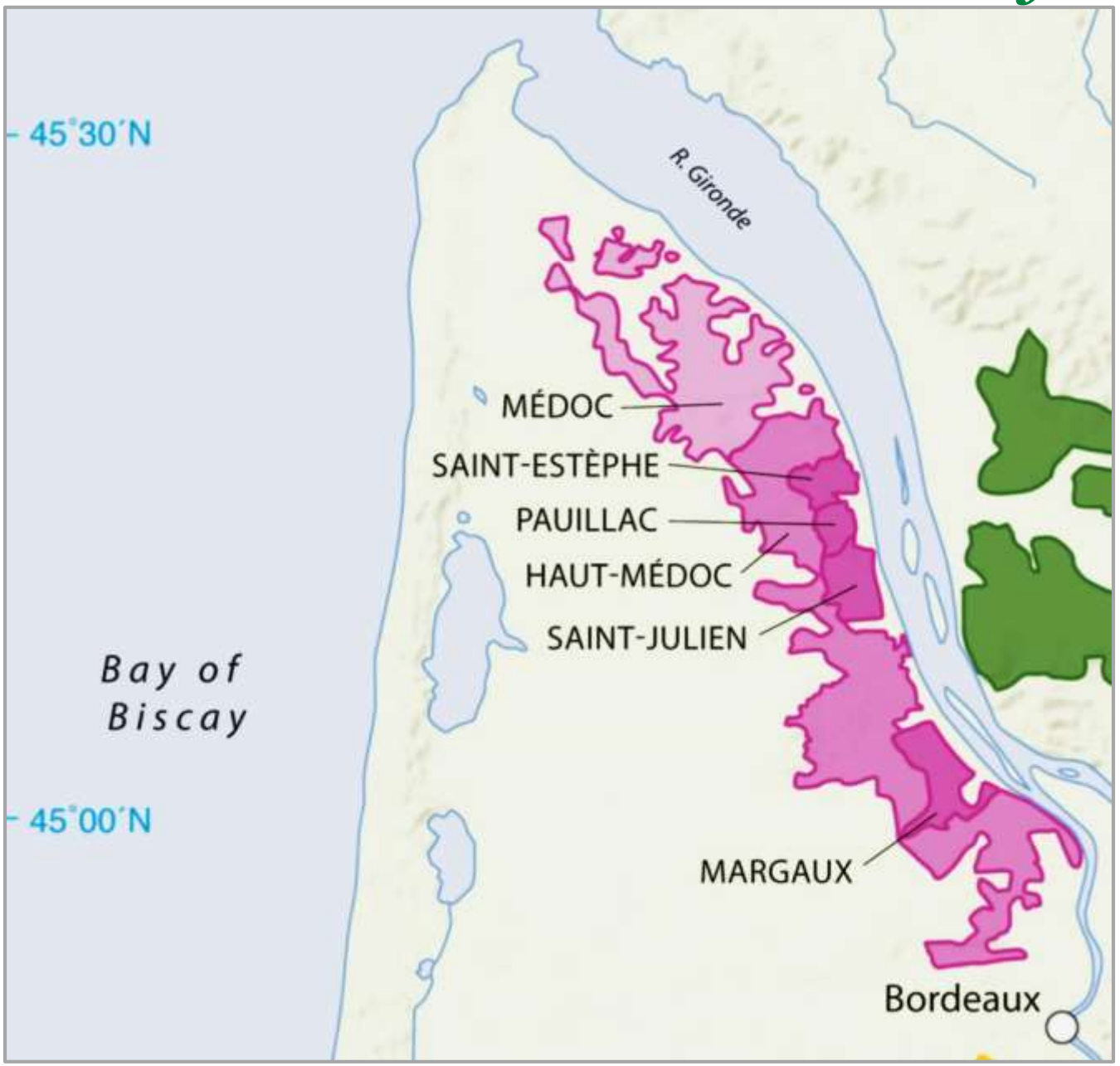
Red wines of Médoc



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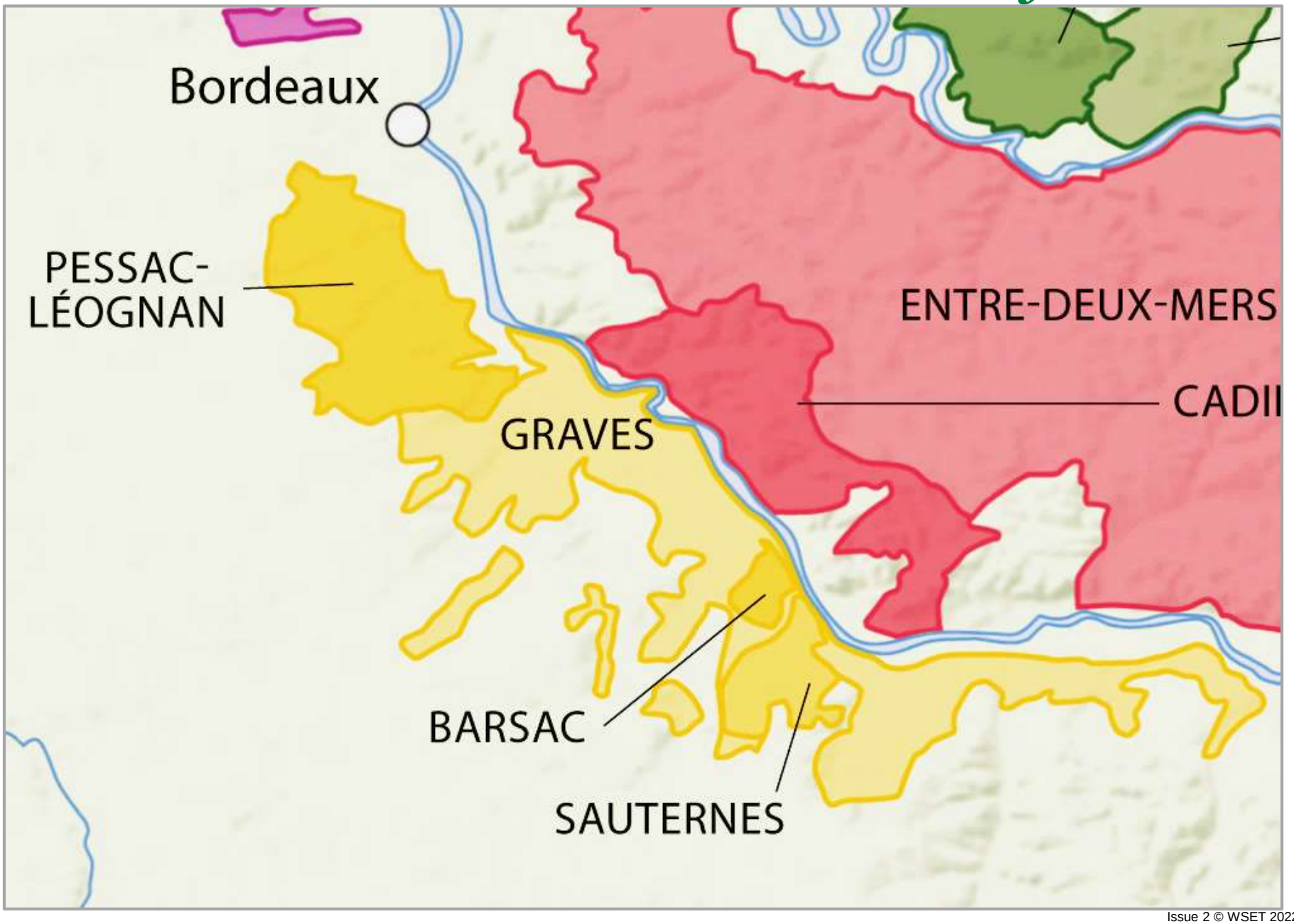
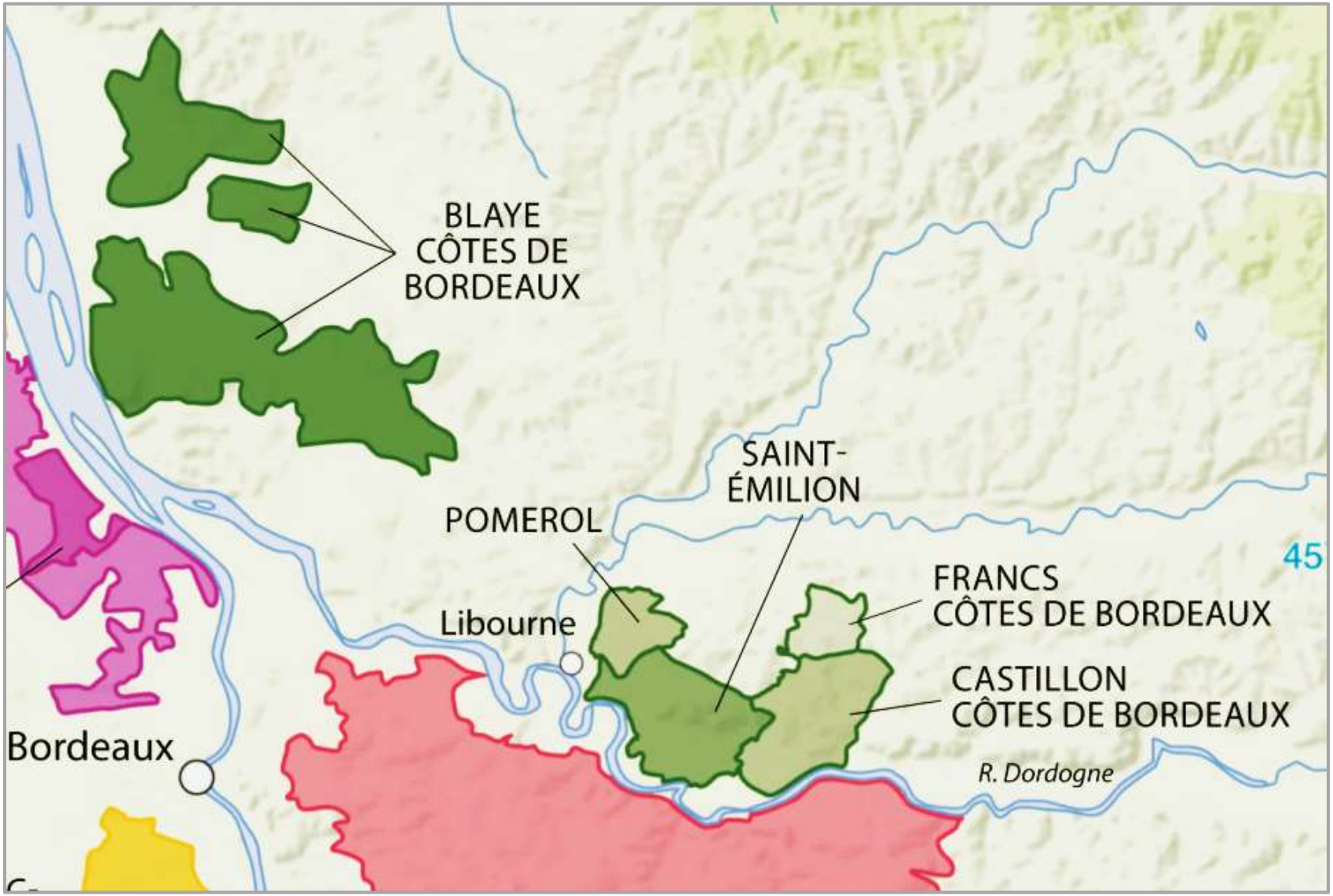
Red wines of Graves



Red wines of Libourne and Côte de Bordeaux



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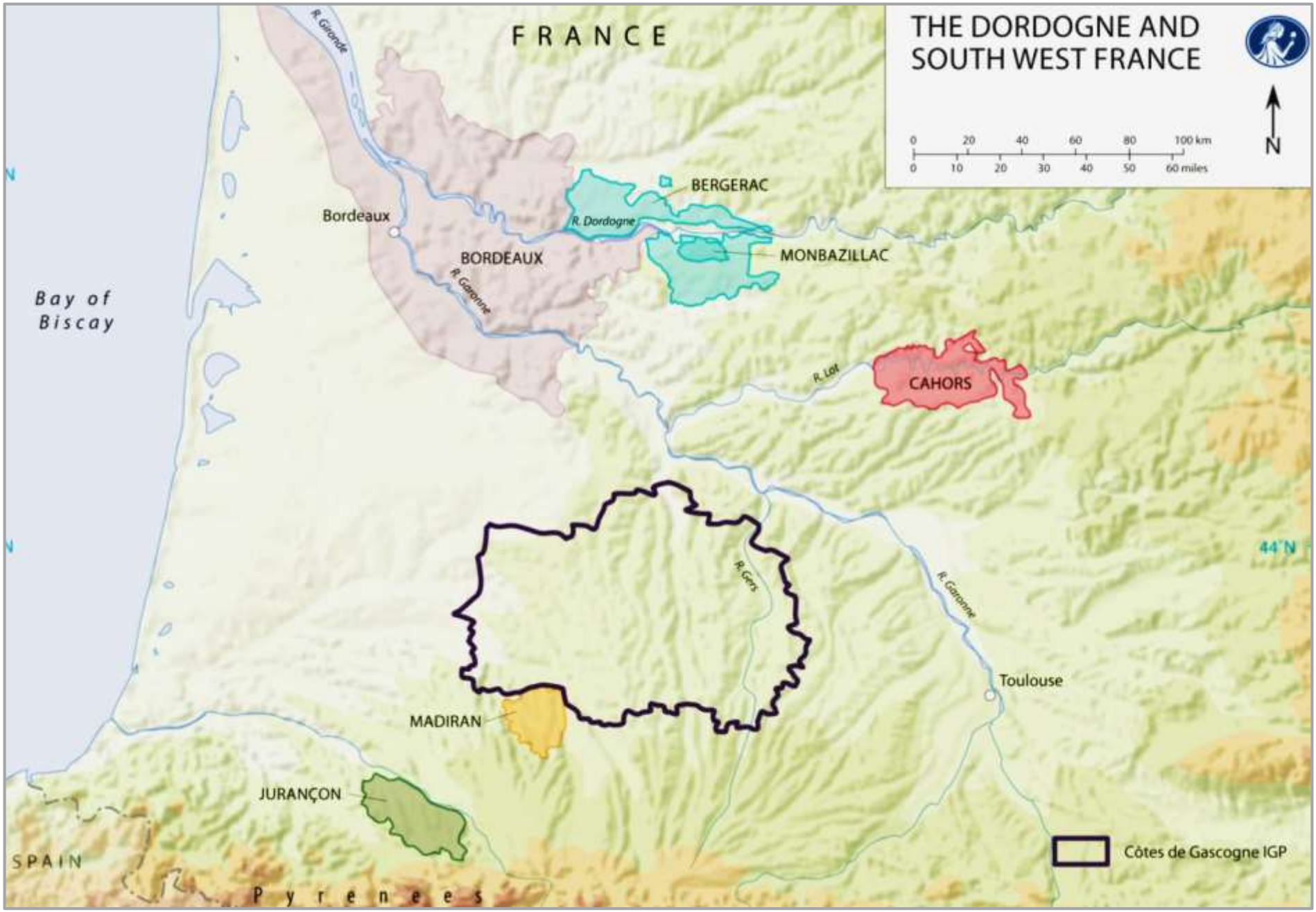
The Dordogne and South West France



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